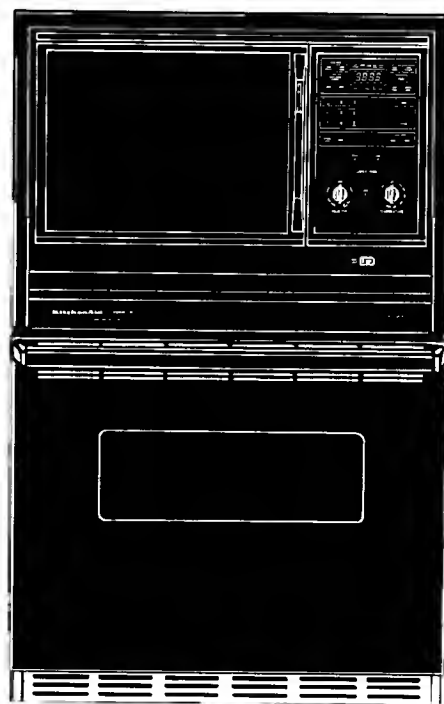


# **KitchenAid®**

*Electric 30"  
Microwave/Thermal  
Built-In Combination  
Self-Cleaning Oven*

**MODEL KEMI300W  
Lower Oven**



**IMPORTANT:** Use and care instructions for the upper microwave oven are provided in a separate manual.

**USE and CARE GUIDE**

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# Important Safety Instructions

## **WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

1. Read all instructions before using the oven.
2. Install or locate the oven only in accordance with the provided installation instructions. It is recommended that the oven be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
3. Do not operate the oven if it is not working properly, or if it has been damaged.
4. Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
5. Use the oven only for its intended use as described in this manual.
6. Do not wear loose or hanging garments when using the oven. They could ignite if they touch a heating element and you could be burned.
7. Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and the oven door window.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
9. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
10. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
11. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
12. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
13. Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
14. Do not store flammable materials in or near the oven. They could explode or burn.
15. Do not store things children might want above the oven. Children could be burned or injured while climbing on it.

continued on next page

16. Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
17. Keep oven vents unobstructed.
18. Clean your oven regularly. See care and cleaning instructions in this manual.
19. Be sure all oven parts are cool before cleaning.
20. Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Clean only parts recommended in this Use and Care Guide.
21. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
22. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
23. Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
24. Disconnect the electrical supply before servicing the oven.

**– FOR YOUR SAFETY –**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.**

**– SAVE THESE INSTRUCTIONS –**

## *You Are Responsible For*

- Installing the oven where it is protected from the elements, and in a wall or cabinet strong enough to support its weight. (See the Installation Instructions.)
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the oven only for jobs expected of a home oven.
- Reading the Upper Microwave Oven Use and Care Guide for additional use and safety information.

# Ownership Registration

Please fill out and mail your Ownership Registration Card packed with the Use and Care Guide. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. Return of this card is not necessary to validate your warranty.

You must provide proof of purchase or installation date for in-warranty service.

Write down the following information. You will need it if your oven ever requires service.

**Model Number\*** \_\_\_\_\_

**Serial Number\*** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Date Installed** \_\_\_\_\_

**Builder's or Dealer's Name** \_\_\_\_\_

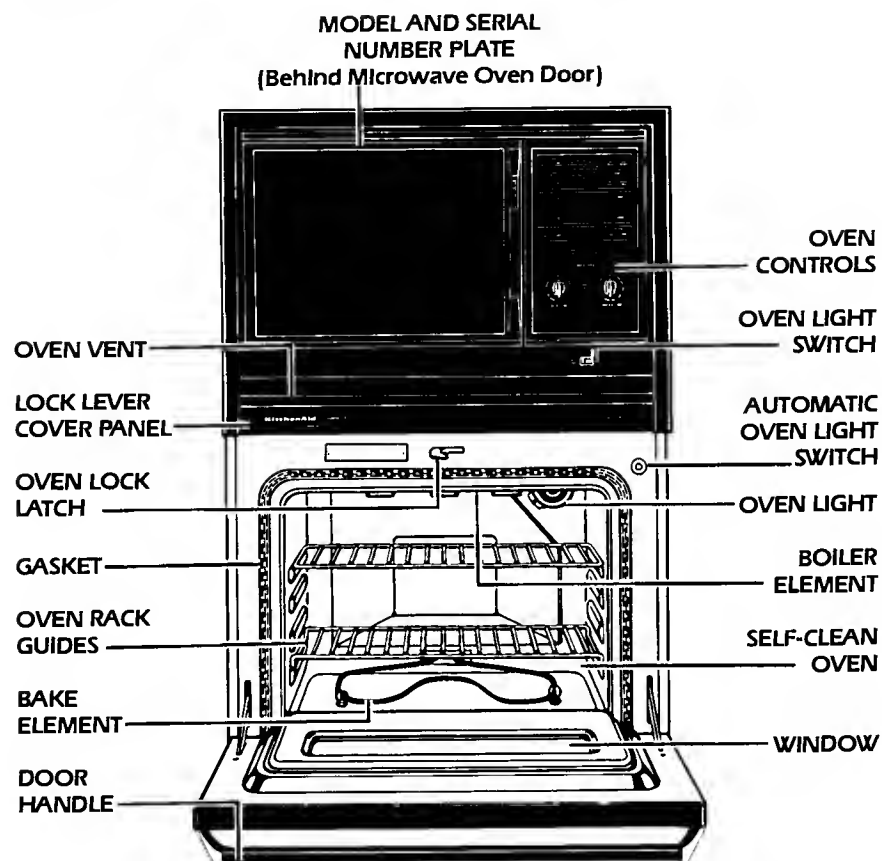
**Address** \_\_\_\_\_

**Phone** \_\_\_\_\_

\*Model and serial numbers are located on a plate behind the microwave oven door.

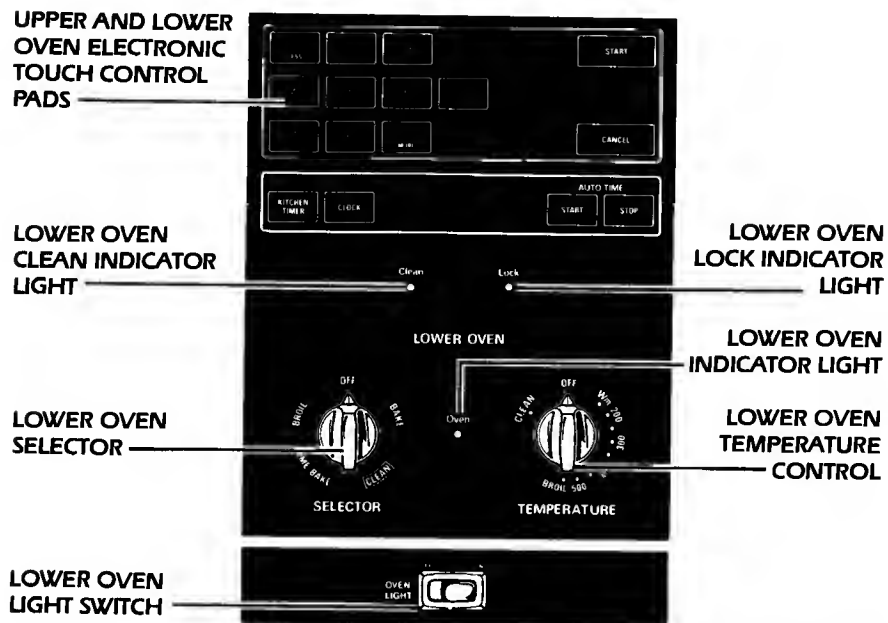
# Built-In Oven Features

KEMI300W  
LOWER OVEN



# Using the Lower Oven

## LOWER OVEN CONTROLS



### Electronic Clock

The electronic clock is explained in the Upper Microwave Oven Use and Care Guide. All clock and minute timer operating instructions are detailed in that book.



### Lower Oven Controls

The lower oven can be used for baking, roasting and broiling. It has two controls – a Selector and a Temperature Control. Both must be set for the oven to work.

continued on next page

### THE LOWER OVEN SELECTOR HAS FIVE SETTINGS:

**BAKE** — Use this setting for baking and roasting. Both the upper and lower elements will come on.

**CLEAN** — Use this setting for self-cleaning only.

**TIME BAKE** — Use this setting for Automatic Time Baking. Both the upper and lower elements come on.

**BROIL** — Use this setting for broiling. Only the upper element will come on.

**OFF** — Use this setting to turn the oven off.

### TEMPERATURE CONTROL

The lower oven has an adjustable Temperature Control (see page 15). It can be set at any temperature from **WARM** (150°F) to **BROIL** (550°F). The Temperature Control also has a **CLEAN** setting. Settings **WARM** to 225°F are suggested for warming and holding foods.

### Preheating the Lower Oven

For best results, preheat the lower oven until the Lower Oven Indicator Light goes out, unless the recipe states otherwise. Set the Selector to **BAKE** and the Temperature Control to the desired temperature. Exercise care in turning the Temperature Control so you do not go past the desired set point. If you accidentally go past the desired setting, return the dial to **OFF** and reset to the desired setting. The Lower Oven Indicator Light will go out when the desired temperature has been reached and will cycle on and off with the elements during the heating period.

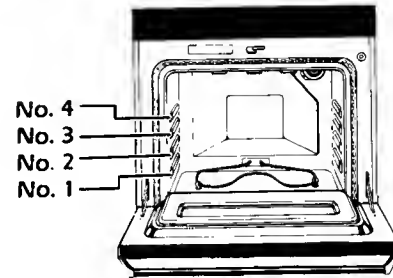
When both the upper and lower elements are on, the upper element operates at partial power to aid in more uniform baking. The upper element does not turn red like the lower element which operates at full power.

Be sure the Selector and Temperature Control are turned to **OFF** when the oven is not in use.

### Baking or Roasting in the Lower Oven

1. Arrange the oven racks in the desired positions.
2. Set the Temperature Control to the recommended temperature. See the Baking or Roasting Chart in the Cooking Guide.
3. Turn the Selector to **BAKE**.
4. Place the food in the oven after the Lower Oven Indicator Light goes out, or when the recipe specifies.

Be sure to turn the Selector and the Temperature Control to **OFF** when cooking has been completed.



### RACK POSITIONS

There are two racks for the lower oven. One rack is straight and the other is offset.

Your KitchenAid oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, closest to the bottom of the oven. Be sure to arrange the oven rack(s) before putting foods into the oven or turning the oven on.



### TO REMOVE OVEN RACKS:

1. Straight rack – Lift rack and pull forward.
2. Offset rack – Pull rack out until bar on back of rack touches stop. Lift front of rack up until rear position of rack slides out.

## ! CAUTION

**Never cover self-cleaning oven bottom or an entire oven rack with foil. Foil can obstruct normal heat flow, cause cooking failures and damage the oven interior.**

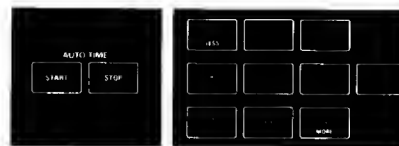
### Baking or Roasting with Time Bake

Using the Time Bake setting allows you to turn the lower oven on and off automatically. The starting time can be set for now or later in the day.

1. Arrange oven racks in desired positions and place food in the oven.



2. Turn the Selector to TIME BAKE and set the Temperature Control to the desired temperature.
3. Check to see that the electronic clock is set to the correct time of day. If not, reset to the correct time by following the instructions in the Upper Microwave Oven Use and Care Guide.



4. To start now and stop later, touch Auto Time STOP pad. Touch number pads for the time you want the cooking to stop. The selected stop time and the AUTO TIME Indicator will appear in the clock display.

To start and stop later, touch Auto Time START pad. Touch number pads for the time you want the cooking to start. Touch Auto Time STOP pad. Touch number pads for the time you want the cooking to stop. The selected start time, stop time and AUTO TIME Indicator will appear in the clock display when they are programmed in.

START

5. Touch START pad. The AUTO TIME Indicator will stay on and the clock will show the current time of day. The lower oven will now turn on and off at the set start and stop times.
6. After baking is done, be sure to turn both the Temperature Control and Selector to OFF.

## **⚠ WARNING**

**To avoid sickness and food waste when using Time Bake:**

- **Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- **Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.**
- **Do not allow food to remain in oven for more than two hours after end of cooking cycle.**

### **WHAT HAPPENS DURING TIME BAKE SELECTION?**

- The oven will come on at the time selected and maintain the temperature set on the Temperature Control until the selected stop time.
- At the end of the cooking period, the oven will shut off. An intermittent tone will sound. Foods should be removed from the oven when the cooking time has ended, or they may overcook.

### **TO REVIEW A PROGRAM:**

Touch the Auto Time START or STOP pad. The selected start or stop time will appear in the clock display. Touch the START pad if no change is desired.

If you wish to change the start or stop time after a cooking program has been entered, touch the Auto Time START or STOP pad. Touch in the new desired start or stop time. Touch START to lock in the new time.

### **TO CANCEL TIME BAKE:**

If you wish to cancel Time Bake while in progress, touch Auto Time STOP pad, then touch CANCEL pad. The clock will return to the present time of day. Turn the Temperature Control and Selector to OFF.

### **Broiling in the Lower Oven**

Broiling is a quick-cook method that will produce foods that are brown on the outside and moist and juicy on the inside.

1. Arrange the oven racks in the desired positions. See the Broiling Chart in the Cooking Guide.
2. Place food on grid on broiler pan and place in center of the oven rack.
3. Set the Temperature Control to BROIL.
4. Turn the Selector to BROIL. Do not preheat the broiler.
5. Position the oven door at the Broil Stop position.

## **⚠ WARNING**

### **Fire Hazard**

- **Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.**
- **To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.**

# Care and Cleaning

Several finishes have been used on this oven. To prevent damage to these finishes, follow the suggested cleaning method(s) for that finish.

**IMPORTANT:** Some finishes can be damaged from harsh and abrasive cleaning agents.

## **⚠ WARNING**

**Burn and Electrical Shock Hazard**  
Make sure all controls are OFF and the oven is cool before cleaning. Failure to do so can result in burns or electrical shock.

### **Control Knobs**

Turn control knobs to the OFF position. Pull the control knobs straight off. Clean with warm, soapy water and rinse well. Do not soak. Dry completely and replace by pushing them firmly into place.

**IMPORTANT:** After cleaning, make sure all the control knobs point to the OFF position.

### **Glass Surfaces**

Clean surface with warm, soapy water. Rinse and dry well. Use mild glass cleaner to remove fingermarks.

**IMPORTANT:** When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish.

### **Chrome Trim**

Clean with warm, soapy water. Rinse and dry well. Use mild glass cleaner to remove fingermarks. For heavily-soiled areas, clean with an ammonia solution of 1 cup ammonia to 2 gallons of water.

### **Broiler Pan**

Clean with warm, soapy water. For heavily-soiled areas, use a soap-filled steel wool pad with plenty of water. Rinse well. Do not clean in the Self-Clean cycle.

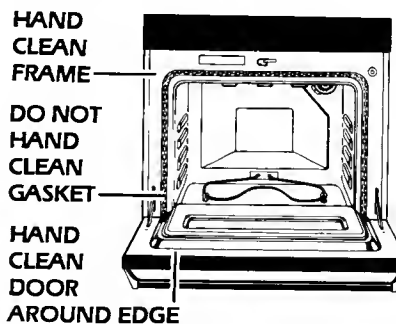
### **Lower Oven Racks**

Clean with warm, soapy water. For heavily-soiled areas, soak in ammonia solution of 1 cup ammonia to 2 gallons of water.

### **Self-Clean Oven Cycle (Lower Oven)**

The Self-Clean cycle is designed to eliminate the need for scrubbing and scouring soil baked onto the oven interior. Food spatters on the oven wall become harder to remove each time the oven is heated, but because the Self-Clean cycle heats these soils to a higher temperature (850°F – 900°F), the soil is burned off.

Your KitchenAid oven offers a variable time Self-Clean cycle to give you excellent flexibility when self-cleaning your oven. The length of cleaning time can be set to meet your cleaning needs. A 3 hour Self-Clean cycle is usually ample to clean a moderately soiled oven. A 4 hour Self-Clean cycle is suggested for an oven with heavy soil buildup. The Self-Clean cycle can also be delayed to a more convenient time if desired.



### **BEFORE STARTING A SELF-CLEAN CYCLE**

1. Turn oven light off before using the Self-Clean cycle to extend the oven light bulb life.

continued on next page

2. Remove all items and the oven racks from the oven. It is recommended that the oven racks be removed as they will discolor and darken during the Self-Clean cycle. If the oven racks remain in the oven during the Self-Clean cycle, wipe the sides with vegetable oil after cleaning so they will slide more easily. Broiler pan, broiler grid or cooking utensils should not be cleaned in the oven. Heavy grease build-up on these items will produce smoke which can be discharged into the kitchen.
3. Wipe up large spillovers in the oven cavity with a damp cloth. Never use chemical oven cleaners inside a self-cleaning oven or on raised portion of the door.

The smoke eliminator will handle the normal flow of odors during the Self-Clean cycle. However, minor smoke may be noticed when soil build-up is heavy.
4. Wipe soil from oven frame area outside of gasket, and inside the oven door using warm, soapy water. (The center area of the door does not need to be hand cleaned.) Rinse well with mixture of vinegar and water and wipe dry. A non-scratch scouring pad may be used on heavily soiled areas. Wash surfaces frequently to minimize overall cleaning as these areas are not cleaned during the Self-Clean cycle.

**IMPORTANT:** Do not clean, move or bend gasket. Poor cleaning and baking may result.

## **WARNING**

### **Personal Injury and Product Damage Hazard**

- **Do not touch the oven during the Self-Clean cycle. It could burn you.**
- **Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.**
- **Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.**
- **Do not use foil or other liners in the oven. During the Self-Clean cycle foil can burn or melt and damage the oven surface.**
- **Do not block the vent during the Self-Clean cycle. Air must move freely for best cleaning results.**

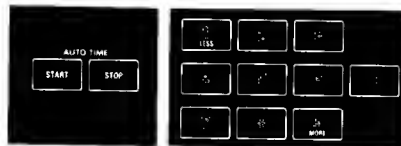
## STARTING THE SELF-CLEAN CYCLE

1. Follow steps under "BEFORE STARTING A SELF-CLEAN CYCLE."
2. Check to see that the electronic clock is set to the correct time of day. If not, reset to the correct time by following the instructions in the Upper Microwave Oven Use and Care Guide.



3. Set the Selector and Temperature Control to CLEAN.
4. Lift the Lock Lever Cover Panel between the oven door and the microwave oven. Slide the Oven Lock Lever all the way to the right.

**IMPORTANT:** Do not bake with the Oven Lock Lever in the locked position.



5. Set the start and stop times.

To start now and stop later, touch Auto Time STOP pad. Touch number pads for the time you want the Self-Clean cycle to stop. The selected stop time and the AUTO TIME Indicator will appear in the clock display.

To start and stop later, touch Auto Time START pad. Touch number pads for the time you want the Self-Clean cycle to start. Touch Auto Time STOP pad. Touch number pads for the time you want the Self-Clean cycle to stop. The selected start time, stop

time and AUTO TIME Indicator will appear in the clock display when they are programmed in.

START

6. Touch START pad. The AUTO TIME Indicator will stay on and the clock display will show the current time of day. The lower oven Self-Clean cycle will now turn on and off at the set start and stop times.
7. After the Self-Clean cycle is done, turn the Temperature Control and Selector to OFF.

## WHAT HAPPENS DURING THE SELF-CLEAN CYCLE?

After the controls have been set on a non-delayed cycle, or after the delayed time has elapsed on a delayed cycle:

- The Oven Indicator Light will glow to tell you the oven is heating.
- The Clean Indicator Light will glow to tell you the oven is set to clean. The clock display will show the current time of day.
- The Lock Indicator Light will come on when the temperature reaches 575°F – 600°F (approximately 15 minutes).

At the end of the Self-Clean cycle:

- The Oven and Clean Indicator Lights will go out.
- The Lock Indicator Light will continue to glow until the oven temperature drops below 550°F. The oven door cannot be opened until the Lock Indicator Light goes out.

**TO STOP THE SELF-CLEAN CYCLE  
AT ANY TIME:**

1. Touch Auto Time STOP pad. Touch CANCEL pad. The clock will return to the present time of day.
2. Slide Oven Lock Lever all the way to the left.  
**IMPORTANT:** If the Lock Indicator Light has come on, wait until oven cools and light goes off before sliding Lock Lever back to the left. **Do not force it. Wait until it moves easily.**
3. Turn the Temperature Control and Selector to OFF.

**TO RETURN OVEN TO REGULAR USE  
AFTER A SELF-CLEAN CYCLE:**

1. Slide the Oven Lock Lever all the way to the left.
2. Turn the Temperature Control and Selector to OFF.
3. Allow oven to cool sufficiently before wiping up any residue.

**OVEN SELF-CLEANING TIPS**

- Evening is a good time to clean the oven, after normal oven use is completed.
- Small amounts of smoke escaping from the oven vent are normal when oven is heavily soiled. Excessive smoke may indicate heavy spillovers have not been wiped up.
- **Do not** force the Oven Lock Lever open when the Lock Indicator Light is on. Damage to the lock mechanism may result.
- Clean the lower oven regularly, before it becomes "excessively dirty." If oven is not clean after one cycle, repeat the Self-Clean cycle.

- After a Self-Clean cycle, any powdery residue can be wiped away with a damp cloth. If white spots remain in the oven after a Self-Clean cycle, remove them with a non-scratch scouring pad before using the oven again. These spots are usually salt residues that cannot be removed during the Self-Clean cycle.
- If the soil removal was not complete, increase the length of the clean time in the next cycle.

### The Lower Oven Light

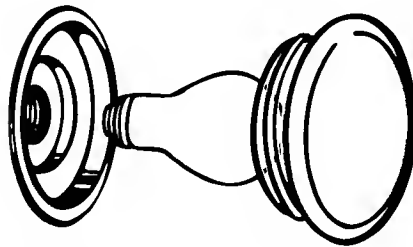
The oven light automatically comes on when the oven door is opened. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

### REPLACING THE LOWER OVEN LIGHT BULB

#### **⚠ WARNING**

##### **Electrical Shock and Personal Injury Hazard**

- **Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb.** Failure to do so could result in electrical shock or burns.
- **The lens must be in place when using the oven.** The lens protects the bulb from breaking, and from high oven temperatures. Since lens is made of glass, be careful not to drop it. Broken glass could cause injury.



1. Turn off power at the main power supply.
2. Unscrew lens from housing.
3. Unscrew light bulb and replace with a 40-watt appliance bulb.
4. Replace the lens.
5. Turn on power at the main power supply.

**IMPORTANT:** The oven light will not work during the Self-Clean cycle.

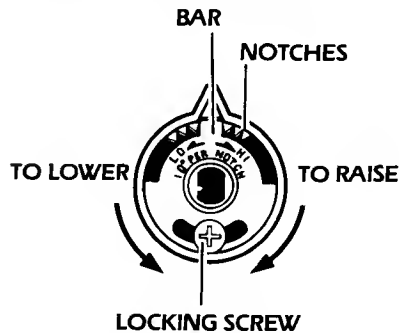
### Optional Glass Oven Door Front

The front door glass can be changed to white or almond colored glass by ordering one of these kits. White (Kit No. 3150347) or Almond (Kit No. 3150348) from your KitchenAid dealer. These kits include easy installation instructions.

### Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when compared to your old oven, the new design may give you different results.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



1. Pull the Temperature Control knob straight off.
2. Loosen the screw 1/2 turn with a Phillips-head screwdriver. Note the position of the notches.
3. To lower the temperature, move the bar a notch closer to LO. Each notch equals about 10°F (5°C).
4. To raise the temperature, move the bar a notch closer to HI. Each notch equals about 10°F (5°C).
5. Tighten the screw and replace the knob.

# For Service or Assistance

## Follow These Steps

1. If your oven should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

### If the oven will not operate:

- Have instructions in this book been followed?
- Is the power supply cord connected to a live circuit with the proper voltage? (See Installation Instructions.)
- Has the fuse blown, or is the circuit breaker open?
- Is the Selector turned to BAKE or BROIL? If Selector is turned to TIME BAKE, wait until the start time is reached.
- Is the Temperature Control turned to a temperature setting?
- Is automatic Time Baking/Roasting set correctly?
- Is Oven Lock Lever in proper position for cooking (left)?

### If the Self-Clean cycle will not operate:

- Are the Selector and Temperature Control set to CLEAN?
- Does the clock show the right time of day?
- Have you set a delayed start time?
- Is the Oven Lock Lever all the way to the right?

### If cooking results are not what you expected:

- Is the oven level?
- Does the oven temperature seem too low or too high? See page 15.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- If baking, have you allowed 1½ to 2 inches (4 – 5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?

2. If the problem is not due to one of the above items:\*

- Call KitchenAid Consumer Relations, TOLL-FREE: **1-800-422-1230** and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:  
Consumer Relations Department  
KitchenAid  
P.O. Box 558  
St. Joseph, MI 49085-0558  
Please include a daytime phone number in your correspondence.

3. If you need service:\*

- Call your dealer or the repair service he recommends.
  - All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
  - If you are unable to obtain the name of a local authorized KitchenAid servicer, call our service assistance telephone number (see Step 2).
4. If you are not satisfied with the action taken:\*
- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
  - Contact MACAP only when the dealer, authorized servicer or KitchenAid have failed to resolve your problem.  
Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606
  - MACAP will in turn inform us of your action.

\*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.



# KitchenAid®

## *Electric Built-in Combination Microwave/Single Oven Warranty*

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<b>ONE YEAR FULL WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring.
<b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement microwave magnetron tube or any oven electric element to correct defects in materials or workmanship.	B. Repairs when oven is used in other than normal home use.
<b>SECOND THROUGH TENTH YEAR LIMITED WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement parts for the porcelain oven cavity/inner door of the electric oven if the part rusts through due to defects in materials or workmanship.	C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranties. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pick up and delivery. This product is designed to be repaired in the home.

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our service assistance telephone number, 1-800-422-1230, from anywhere in the U.S.

KitchenAid  
St. Joseph, Michigan 49085, U.S.A.

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